

2014

### Chinese

LIKE THE PARISIANS, the Chinese frequently dine in view of the passing crowds, squatting around a bowl of rice and discussing the local news.

The chief diet of Southern China is rice, sometimes accompanied by morsels of pork, fish, chicken, vegetables, and other relishes. Flour balls cooked in sugar are also esteemed. In Northern China the people prefer beans and noodles.

Ricksha men and workers patronize the traveling rice peddler who pushes a cart through the city streets shouting "Chow!" which means just that, but the wealthier Chinese dine at home, offering as many as twenty-four or more dishes to their guests, four to six dishes being served at a time. In the better Chinese restaurants one can order any of a hundred or more dishes on the spot.

Specialties are a pressed roast duck, blown up with air and saturated with fruit juices, the skin glazed with honey—and fish served with a sweet and pungent sauce, cooked long in deep fat so that even the bones are edible.



**Theatre Goers Dinner**

Chicken a la Barbizon, A Specialty .....	2.60
Plump, Milk Fed, Half Chicken Sauted in Sweet Butter with Fresh Vegetables in Sauce of Rich Chicken Stock Subtly Flavored with a Good Rhine Wine	
Rice Derby with Fresh Mushrooms and Chicken Liver, Relishes, Bread and Butter	
MOSELBLUMCHEN, 47, Saar, Full Bottle 2.75	

**SALADS**

French or Mayonnaise Dressing Served with All Salads	
CHEF'S SALAD: Combination Crisp Mixed Greens in Season, Chopped Tomatoes, Julienne of Ham and Cheese .....	1.75
Hearts of Lettuce and Sliced Tomatoes .....	.95
Crisp Mixed Greens and Chopped Tomatoes .....	.85
All Fresh Fruit .....	1.65
All Salads Served with Bread and Butter or Toast of Any Kind	
Roquerfot Cheese or Sour Cream and Chives Dressing 25c. extra	

**Special Today \$1.85**

Tureen of Cold, Creamed Vichyssoise  
Cheese Crackers

PANCAKE NORMANDE with Fresh Sliced Apples,  
Baked Golden Brown, Sour Cream, and Coffee

**SANDWICHES**

All Sandwiches Served with Sliced Fresh Tomatoes on Lettuce Leaves	
Imported Swiss Cheese .....	.85
Melted American Cheese on Toast .....	.95
Tender Prague Ham .....	.85
Freshly Made Egg Salad with Mayonnaise .....	.85
Chicken Salad .....	1.10
Western on Toast, Green Pepper, Onions, Ham, Fried with One Egg .....	1.00
Supreme of Roast Turkey .....	1.40
Imported Tuna Fish Salad .....	.95
Combination of Ham and Imported Swiss Cheese .....	1.05
Barbizon Club (Sliced Fresh Tomatoes, Broiled Tender Ham, Sliced Supreme of Turkey, Lettuce Leaves with Mayonnaise on Whole Wheat Toast) .....	1.50

**CHEESE**

Imported Swiss 65	Comembert 50	June Dairy Cream 55
French Roquefort 65	Swiss Gruyere 55	Norwegian Primula 55
All Cheese Served with Bread and Butter, Toast or Crackers		

**COFFEE AND TEA**

Pot of Coffee, Cream 40	Pot of Tea, Lemon or Milk 40
Milk 30	Demi Tasse 30

Wednesday, June 6, 1951

IMPORTED FRENCH CHAMPAGNE FOR TWO, SPLIT \$2.50

**Room Service**

**APPETIZERS AND SOUPS**

Tomato Juice 35	Supreme of Fresh Fruit 65	Clam Juice 40
Cherrystone or Little Neck Clams 75		
Half Grapefruit 50		
Assorted Hors d'Oeuvres 1.50	Marinated Herring, Sour Cream Sauce 85	
Fresh Maine Lobster Meat with Cocktail Sauce 1.65		
Home Made Chopped Chicken Liver with Sliced Fresh Tomatoes 1.25		
Fresh Jumbo Shrimp Cocktail 1.40	Nova Scotia Smoked Salmon 1.05	
Fresh Crabmeat Lumps, Cocktail Sauce 1.65	Prosciutto Ham 1.65	
Potage Parmentier 40	Consonme Celestine 40	
Jelly Madrilene 30	Cold Vichyssoise 30	

**Ready Dinners**

Price Includes Relishes, Bread and Butter, a Pot of Coffee or Tea

FILET OF BOSTON SOLE FROM THE GRILL, DEJAZET, SAUCE BEARNAISE, POTATO CROQUETTE, LIMA BEANS, FORESTIERE .....	2.50
STEAMED FRESH CHINOOK SALMON STEAK, SAUCE HOLLANDAISE, POTATOES VAPEUR, CHIFFONADE SALAD .....	2.60
ROAST LEG OF SPRING LAMB WITH SLICED POTATOES AND ONIONS, BOULANGERIE, MINT JELLY, LIMA BEANS, FORESTIERE .....	3.10
CALF'S LIVER AND BACON SAUTE AUX FINE HERBES, LYONNAISE POTATOES, BUTTERED GREEN SWEET PEAS .....	3.05
★ROAST PRIME RIBS OF BEEF AU JUS, BAKED IDAHO POTATO, WATERCRESS, CHIFFONADE SALAD .....	4.15
COLD: FRESH JUMBO SHRIMPS SALAD, RUSSIAN DRESSING, HARD BOILED EGG, RIPED TOMATOES .....	3.05
COLD: ASSORTED COLD CUTS, SLICED SWISS CHEESE, FRESH MADE POTATO SALAD, COLE SLAW .....	2.75

**DESSERTS AND FRUIT**

Fresh Strawberry Shortcake 70	Napoleon Slice 40
Ice Cream Roll 85	Parfait Chortreuse 85
Vanilla Ice Cream, Strawberry Sauce 85	
Baked Apple with Cream 65	
Tea Cake, Plain 60 with Fruit 85	Pot of Yogurt 50
Raspberry or Fresh Mint Sherbet 40	
Barbizon French Ice Cream: Vanilla, Chocolate, Coffee, Strawberry 45	
Gourmet's Special—Pony of Imported Mint, Raspberry Liqueur, or Benedictine and Demi Tasse .....	1.05
★ Specialty of the House	

**COCKTAILS AND APERITIFS**

Vermouth Cossis, or la Ira Sherry 65  
Martini, Manhattan, or Daquiri 70

**CHOICE IMPORTED VINTAGE WINES**

LIEBFRAMILCH, 46, Rheinpfalz 3.00  
ORVIETO, Dry 43, Conte A. Spalletti & Co. 2.75  
POMMARD, Clos de le Commaraine, 45 Vercherre & Co. 3.25  
CHIANTI, S. Andrea 43, Conti Serristori 3.00

**From the Grill**

BROILED TO ORDER—15 to 20 Minutes Waiting  
Price Includes Bread and Butter

BROILED TENDER CHOPPED BEEF STEAK, A CHEF'S SPECIAL,  
SLICED TOMATOES ON LETTUCE LEAVES .....

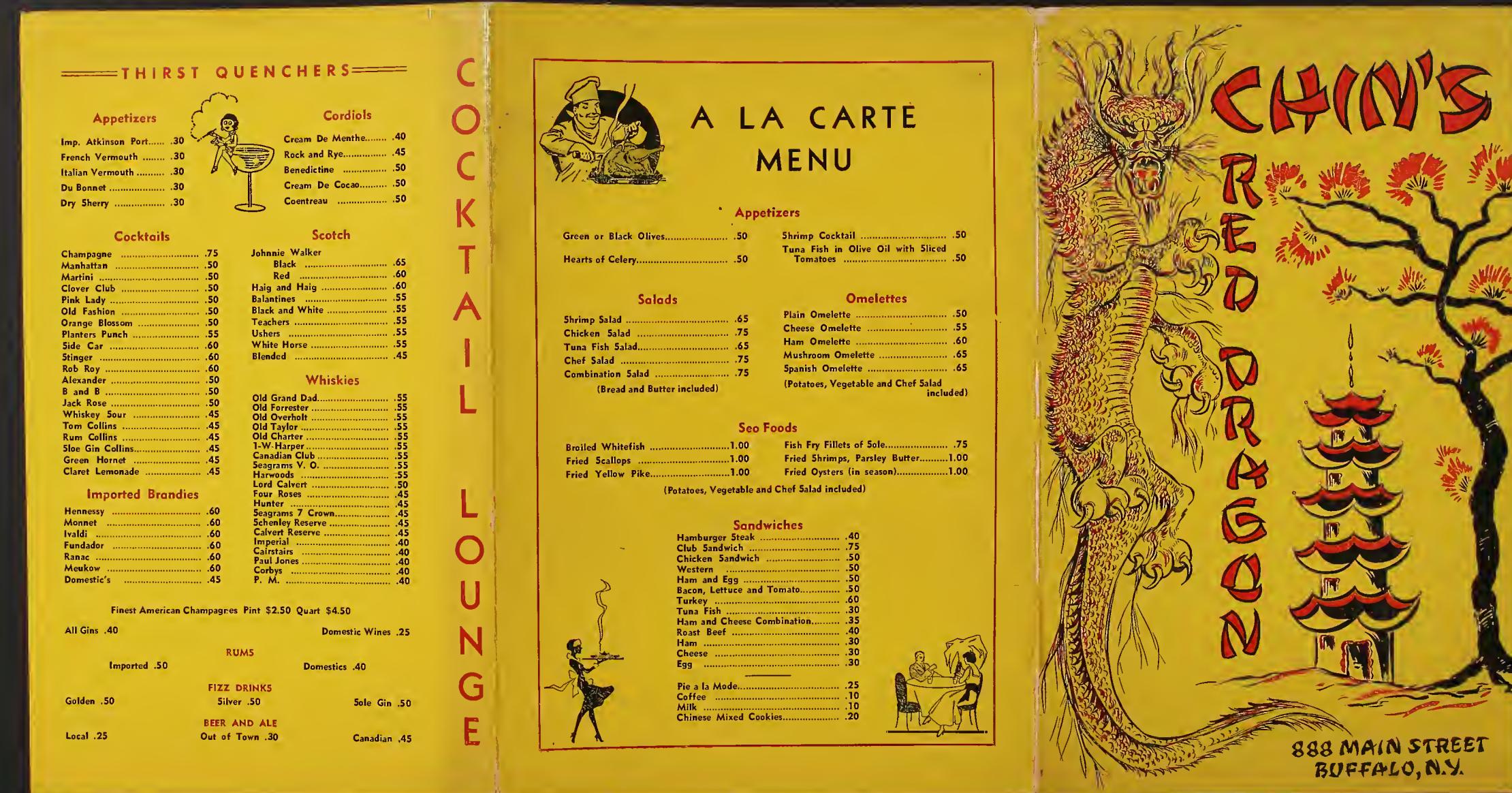
Fresh Mushrooms with Tender Smoked Ham on Toast, Watercress .....	2.15
Fresh Milk Fed Young Half Chicken on Toast, Sliced Ripe Tomatoes on Lettuce Leaves .....	2.15
Choice Minute Steak with Sliced Fresh Tomatoes on Lettuce Leaves, Watercress, Allumette Potatoes .....	4.95
Double Rib of Spring Lamb Chop, Watercress .....	2.35
Choice Sirloin Steak, per portion, Plain or with Chives or Garlic Butter ..	4.95
Broiled Tender Filet Mignon Plain, Chive or Garlic Butter .....	4.95
Hickory Smoked Tender Ham Steak, Apple Sauce, Watercress .....	2.75
Tender Milk Fed Veal Chop, Chives Butter, Watercress .....	2.15
Fresh Jersey Pork Chop, Apple Sauce, Watercress .....	1.95
Tender Breast of Spring Chicken and Prague Ham on Toast, Grilled Tomato with Fresh Mushroom, Watercress .....	2.75
Whole Broiled Large Two Pound Maine Lobster, Melted Butter .....	5.80
Sauce Bearnaise 30 Cents	

SEA FOOD Price Includes Bread and Butter

FRESH FLORIDA SHRIMPS IN SHERRY WINE SAUCE, NEWBURG EN CASSEROLE .....	3.85
Clam Stew in Cream .....	1.55
Fresh Crabmeat Newburg en Casserole .....	3.85
Imported White Meat Tuna Fish Salad, Mayonnaise Dressing .....	2.50
Fresh Shrimp Salad, Sliced Tomatoes, Russian Dressing .....	3.25
Fancy Columbo River Salmon Salad, Mayonnaise Dressing .....	2.50

READY VEGETABLES - 50c. PER SERVICE

Lima Beans Foretire	Buttered Green Sweet Peas	Corn on the Cob
Baked Idaho Potato		Lyonnaise Potatoes



Soups	
Wonton Cantonese Krepach (Small)	.35
(Large)	.60
Dai Far Gai Gong Chicken Egg Drop Soup.....	.30
Bok Toy Gong Chinese Vegetable Soup, with Pork.....	.55
Gai Mein Gong Chicken Noodles.....	.40
Dow Foo Toy Gong Soy Bean Curd Soup, with Chinese Vegetables (Large).....	.90
Chop Suey Gong Chicken Giblets and Liver Soup with Chinese Vegetables (Large).....	.90
Appetizers	
Chun Quon Egg Rolls (two).....	.50
Char Shiu Pork.....	.60
Shiu Piquat Barbecue Spare Ribs, Can- ton Style.....	.60
Stewed Spare Ribs with Oyster Sauce.....	1.50
Rice	
Yat Chung Fan Plain Boiled Rice.....	.20
Char Shiu Chow Fan Fried Rice.....	.65
Subgum Fried Rice.....	.85
Seen Har Chow Fan Fresh Jumbo Shrimp Fried Rice.....	.85
Gai Chow Fan Chicken Fried Rice.....	.85
Ham Chow Fan Virginia Ham Fried Rice.....	.85
Meats and Vegetables	
Dow See Piquat Spare Ribs with Black Bean Sauce.....	1.10
Tien Suan Piquat Spare Ribs, Sweet and Pungent.....	1.10
Goo Law Yuk Tenderloin, Sweet and Pungent.....	1.35
How Yoo Ow Sliced Pork with Mushrooms and Oyster Sauce.....	1.75
Lar Jlow (Fan Kie) Ow Pepper (Tomato) with Beef.....	.95
Bok Toy Ow Beef with Chinese Vege- tables.....	1.05
Bok Toy Char Shiu Barbecue Pork with Chinese Vegetables.....	1.10
Gnar Toy Char Shiu Sui Barbecue Pork with Bean Sprouts.....	1.00
Gai Guan Qua Toy Chicken Liver With Chinese Vegetables.....	.95
Hang Yin Gai Ding Diced Cut Fresh Chicken with Almonds, Water Chestnuts, and Bamboo Shoots, Canton Style.....	1.65
Hang Yin Char Shiu Ding Diced Cut Barbecue Pork with Almonds, Water Chestnuts, and Bamboo Shoots, Canton Style.....	1.75
Gai Guan Chop Chicken Chop Suey.....	1.00
Curried Beef.....	1.25
Sea Food	
Chow Loong Har Live Lobster with Meat and Egg Sauce, Canton Style.....	1.75
Loon Har Ding Diced Cut Lobster with Vegetables.....	1.95
Loong Har Kew Lobster balls with Chinese Vegetables.....	2.25
Hang Yin Har Ding Diced Cut Fresh Jumbo Shrimps with Almonds, Water Chestnuts, Bamboo Shoots, Canton Style.....	1.50
Har Yin Loong Har Heo Fresh Jumbo Shrimps with Lobster Sauce.....	1.25
Seen Har Fan Kie Heo Fresh Jumbo Shrimps with Tomato Sauce.....	1.25
Wor Hop Har Fresh Jumbo Shrimps with Wrapped Bacon Piquant Sauce.....	1.50
Fong Mee Har Jumbo Shrimps with Curried Sauce.....	1.35
Bok Toy Chow Har Kow Fresh Jumbo Shrimps with Chinese Vegetables.....	1.25
Dza Dza Har Fried Fresh Jumbo Shrimps, Canton Style.....	1.20
Tien Suan Har Braided Shrimps with Sweet and Pungent Sauce.....	1.35
Tien Suan Yu Kew Sweet and Pung- gent Fish Balls.....	1.75
Hung Shao Yu Barbecue Fish with Meat and Vegetable Sauce.....	1.75
Curried Shrimp.....	1.35
Chicken	
Dza, Dze Gai Fried Spring Chicken, Canton Style.....	1.50
Moo Goo Gai Pien Sliced Chicken, with Water Chestnuts, Mushrooms, Bamboo Shoots, and Chinese Vege- tables, Canton Style.....	1.75
Bo Lo Gai Pien Chicken Pineapple, Canton Style.....	2.00
Chow Gai Kew Boneless, Cubed Chicken, Sauted with Chinese Vege- tables, Bamboo Shoots, Water Chestnuts and Mushrooms, Canton Style.....	2.50
Moo Zuet Gai Boneless Chicken with Mushroom Sauce.....	1.75
Hang Yin Gai Ding Diced Cut Chicken with Almonds, Water Chestnuts, and Bamboo Shoots, Canton Style.....	1.75
Wor Shu Gai Fried Chicken with Mushroom Chinese Style.....	2.00
Fan Kie Gai Louck Fried Spring Chicken with Tomato.....	1.85
Curried Chicken.....	1.75

Mr. Vincent Young  
Manager

CHIN'S RED DRAGON  
under New Management

Grant 6400  
GArfield 9875

SERVICE AT ALL HOURS

**SPECIAL CHINESE FAMILY DINNER**

\$3.00—For Two Persons—\$3.00

Soup  
Wonton, Juice or Fruit Cup  
Egg Roll or Fong Mee Har

Choice of One  
Chicken Chow Mein with Mushrooms  
Subgum Chow Mein  
Lobster Chow Mein  
Scallop Chow Suey  
Chicken Chow Mein (Canton Style)  
Almond Chicken Dice Cut  
Barbecue Fresh Jumbo Shrimps  
Sweet and Pungent Tenderloin Pork  
Jumbo Shrimps with Lobster Sauce  
Hot Tea and Rice

\$4.00—For Two Persons—\$4.00

Soup  
Wonton, Juice or Fruit Cup  
Egg Roll or Fong Mee Har

Choice of One  
Fried Live Lobster, Cantonese Style  
Chow Gai Kow (Boneless Chicken with  
    Pork).....  
Moo Goo Gai Pien (Chicken with Mushroom)  
Bo Lo Gai Pien (Chicken with Pineapple)  
Fried Chicken (Cantonese Style)  
Fried Lobster Kew  
Fong Mee Har (Breaded Shrimps with  
    Curried Sauce)  
Hot Tea and Rice

\$6.00—For Four Persons—\$6.00

Soup

Wonton, Chicken Egg Drop  
Egg Roll or Fong Mee Har

Choice of Two  
Chicken Chow Mein with Mushrooms  
Subgum Chow Mein  
Lobster Chow Mein  
Chicken Chow Mein (Canton Style)  
Almond Chicken Dice Cut  
Barbecue Fresh Jumbo Shrimps  
Sweet and Pungent Tenderloin Pork  
Fresh Jumbo Shrimps with Lobster Sauce  
Fong Mee Har (Breaded Shrimps with  
    Curried Sauce)  
Hot Tea and Rice

\$8.00—For Four Persons—\$8.00

Soup

Wonton, Chicken Egg Drop or Chop Suey  
Egg Roll or Fong Mee Har

Choice of Two  
Fried Live Lobster Cantonese Style  
Chow Gai Kow-Boneless Chicken with  
    Chinese Vegetables  
Moo Goo Gai Pien (Chicken with Mushrooms)  
Bo Lo Gai Pien (Chicken with Pineapple)  
Fried Chicken (Cantonese Style)  
Fried Lobster Kew (Meat in Ball)  
Hot Tea and Rice

Above Order Served with Hot Tea and Rice

DESSERT

Almond Cakes, Pineapple, Jello, Ice Cream or Sherbet

Coffee or Bread and Butter with Chinese Order \$c Extra

Milk 10c Extra

**Chow Mein**  
(FRIED NOODLES)

Gai Chow Mein Chicken Chow Mein  
with Crisp Fried Noodles.....  
Char Shiu Chow Mein Roast Pork  
Chow Mein.....  
Har Chow Mein Fresh Jumbo Shrimp  
Chow Mein.....  
Live Lobster Chow Mein.....  
Subgum Gai Chow Subgum Chicken  
Chow Mein.....  
Bon Low Deh Bieh Chow Mein Chin's  
Special Chicken Chow Mein.....  
Tong Chuong Chow Mein Chow Mein,  
Canton Style, with Soft, Freshly  
Fried Noodles.....

**Foo Young**  
(OMELETTES)

Char Shiu Young Dan Roast Pork Egg  
Foo Yung.....  
Seen Har Young Dan Fresh Jumbo  
Shrimp Foo Young.....  
Gai Young Dan Chicken Foo Young.....  
Tong Chuong Young Dan Egg Foo  
Young, Cantonese Style (without  
Sauce).....  
Loon Har Lobster Egg Foo Young.....

**Fine Cut Egg Noodles**

Char Shiu Dan Mein Yat Ko Mein in  
Broth, with Roast Pork.....  
Gai See Dan Mein Yat Ko Mein in  
Broth, with Fine Cut Chicken.....  
Fan Kie Dan Mein Yat Ko Mein in  
Broth, Tomato and Meat.....  
Lo Mein Egg Noodles with Pork.....  
Lo Mein Egg Noodles with Chicken 1.75  
Yang Chow Wor Mein Egg Noodles  
with Chicken, Pork, Shrimps, Bam-  
boo Shoots and Chinese Vegetables 1.75

**AMERICAN DINNERS**

Soup, Tomato Juice, Grape Fruit Juice, Fruit Cocktail

1. Spaghetti with Meat Sauce and Grated Cheese.....
2. Fried Filet of Ocean Perch, Cole Slaw.....
3. Breaded Milk Fed Veal Cutlet with Tomato Sauce.....
4. Fried Deep Sea Scallops, Tartar Sauce.....
5. Fried Genuine Calves Liver with Strip Bacon.....
6. Chicken Fricassee with Hot Biscuit.....
7. Fried Sugar Cured Ham Steak.....
8. Broiled Pork Chops with Apple Sauce.....
9. Roast Prime Ribs of Beef Au Jus.....
10. Broiled Great Lake White Fish Maitre D'Hoté.....
11. Assorted Cold Cuts with Potato Salad.....
12. Fried Half Milk Fed Chicken, Southern Style.....
13. Broiled Whole Live Lobster, Julienne Potatoes.....
14. Broiled Porter House Steak.....
15. Fried Jumbo Shrimps.....

Served with Coffee, Bread and Butter, Potato, Vegetable, Salad  
— Dessert —  
Ice Cream, Sherbet, Jello, Home Made Pie, Almond Cakes, Rice

Cuisine Supervised by Chong Sing  
Expert Cook from New York China Town

FREE PARKING ACROSS THE STREET A & P LOT

Every Day from 6 p.m. — Anytime Sunday and Holiday



## WINES AND LIQUORS

### APERITIFS

French Vermouth .75 Dubonnet .75 Spanish Port .75

Italian Vermouth .75 Pernod Absinthe .75 Spanish Sherry .75

COCKTAILS

Alexander .85 Pink Lady .75 Sazerac (New Orleans) .85

Bacardi .75 Dubonnet .75 Jack Rose .75

Blue Moon .75 Manhattan .75 Side Car .85

Brandy .75 Martini .75 Silverside .85

Bronx .75 Old Fashioned .80 West Indies Daiquiri .90

Clover Club .85 Orange Blossom .75 Champagne Cocktail .125

Daiquiri .75 Presidente .75 Zombie .150

LONG DRINKS

Tom Collins .80 Rum Collins .85 Cuba Libre .85

Planter's Punch .95 Sour, Fizzes or Bickies .85

SCOTCH AND IRISH WHISKIES

Vat 69 or Teacher's .85 Harry's .85 Hiram's .85

Grant's .85 Johnnie Walker .85 Johnnie Walker Black .85

Halo & Halo .85 White Horse .85 St. James .85

Johnnie Walker Black .85 Bullock's .85 J. & B. .85

Dewar's or Ballantine's .85 Martin's V. V. C. .85 Fushmills (Irish) .85

Old Rarity .85 Black & White .85 John Jameson (Irish) .85

WE SUGGEST  
*Royal Banquet*

THE ABSOLUTE OF BLENDED SCOTCH-TYPE WHISKY

Private Stock .75 Imperial .80 Canadian Club .85

Golden Wedding .75 Four Roses .80 Seagram's V. O. .85

Wilson .75 Castars .80 Bourbon De Luxe .85

Calvert Reserve .80 Mount Vernon .85 Old Overholt .85

Parke & Tiffard Private Stock .80 Old Taylor (Bourbon) .85

King's Wedding (25 yrs. old) .150 Old Grand-Dad (Bourbon) .85

IMPORTED CHAMPAGNES

Piper-Heidsieck, Vintage .22.00 Lanson, Vintage .22.00

Veuve Clicquot, Non-Vintage .20.00 Pommery & Greco, Vintage .22.00

Mumm's, Extra Dry, Non-Vintage .20.00 Charles Heidsieck, Vintage .22.00

Mumm's Cordon Rouge .20.00 San Benito or Cook's Imperial (Domestic) .75

Louis Roederer, Vintage .22.00 Gotham, Gold Seal or Renault (Domestic) .85

SPARKLING BURGUNDY

Red Cap .14.00 Gohlam (Domestic) .75 San Benito (Domestic) .75

WHITE FRENCH WINES

Sauvignon, Chablis or Graves .7.00 Medoc .7.00

Chateau Yquem .10.00 Ponet-Coutet .7.00

Tokay (Dry or Sweet) .6.00

DOMESTIC STILL WINES

Riesling .3.50 Rhine .3.50 Port or Sherry .3.50

Sauterne .3.50 Tokay .3.50 Muscadel .3.50

Haut Sauterne .3.50 Clerel .3.50 Chilean Rhine .4.00

GINS

Three Feathers .75 Gordon's .75 Sloe Gin .75

Seagram's Old Ancient .85 Brock's (Imported) .90

RUMS

Carioca .75 Myers' .85 Red Heart .85

Bacardi .85 Don Q .85 Boca Chica .75

Three Diggers .85 Myers' Rum Collins .95

LIQUEURS

Apricot Brandy .85 Kummel .85 Creme Cassis .85

Anisette .85 Vodka .85 Grand Marnier .1.00

Yvette .85 Tequila .85 B. & B. .1.00

Cointreau .85 Benedictine .85 Drambuie .1.25

Creme de Menthe, Green or White .85 Creme de Cacao .85

COGNACS

Biscuit Duhouche .90 Hine .90 Remy Martin .90

Hennessy 3-Star .90 Old (20 years old) .1.25

Caron (50 years old) .1.50 Fundador, Domestic (Spanish) .85

MINERAL WATERS

Coca-Cola .50 Trommer's White Label .75

Canada Dry .50 Pabst Blue Ribbon .75

White Rock, Kolsch or Poland .65 Ruppert's or Ekler's .75

Root Beer, Dr. Pepper or Orangeade .75 Bear Ale .75

Claret Lamontagne .75 Guiness Stout .75

Horse's Neck .65 Carta Blanca (Mexican) .1.00

BEERS AND ALES

Splits of SPECIAL MINERAL WATERS SERVED WITH DRINKS—.25¢ EXTRA

## SPECIAL ORIENTAL DRINKS

### Pagoda Punch

For Eastern delight . . .  
A cool quaff blended of Jamaica rum, lime juice and brown sugar; served with mint top and crushed ice. 90¢

### Tibet Cooler

Fit for a Buddha . . .  
A long drink fashioned with gold rum, lime juice and grenadine, crowned with tropical fruit and crushed ice. 90¢

### Boo Loo

Celestial potion . . .  
Crushed pineapple, ice flakes with a tang of orange curacao immersed in gold rum, served in a fresh fragrant pineapple shell. \$1.25

### Zombie

The original oriental version . . .  
A tall tumbler of atomic fire for brave souls—but remember that only the brave deserve the fair. \$1.50

### Bok Har

A cooling system in a glass . . .  
Crushed mint and ice sparkling under a blend of golden rum and apricot brandy, crowned with mint a cooler. \$1.25

### Yaha Dow

Native nectar . . .  
A fresh coconut husk filled with coconut milk, Jamaica rum and lime juice. Enhanced by pogen honey. A gift for your throat. \$1.25

### Mandalay Moon

A stimulating cooler . . .  
White rum, white crème de menthe, sugar, doused with lemon juice. Served over fine ice in a tall tumbler and topped with mint. 90¢

### Orange Flame

The ladies' choice . . .  
Orange juice, lime juice, white rum and orange curacao. Served in a whole sun-kissed orange. 90¢

## American Dishes

### APPETIZERS

Fruit Cup .50 Marinated Herring .65

Tomato or Grapefruit Juice .50 Crab Meat Cocktail 1.00

EINTREES

Sirloin Steak 3.75 Filet Mignon 3.75

Roast Prime Ribs of Beef gu jus 2.95

Roast Squab Chicken 2.95

Roast Chicken 2.50

Fried Filet of Sole, Tartar Sauce 2.25

Breaded Veal Cutlet, Tomato Sauce 2.75

SANDWICHES

Sliced Chicken 1.40 Club Sandwich 1.60

Roast Beef 1.40 Cheese .95

VEGETABLES

Green Peas .50 Asparagus .75

POTATOES: French Fried or Julienne .45

SALADS

Shrimp 1.95 Chicken 2.00

Sliced Tomatoes .60 Sliced Tomatoes and Lettuce .65

DESSERTS

Almond Cookies .40 Rum Pineapple .70

Ice Cream .50 Kumquats .65 Chinese Mixed Fruits .65

Chocolate Parfait .60 Chiffon Pie .45 Old Fashioned Strawberry Shortcake .60

ICE CREAMS

Oolong, Orange Pekoe or Jasmine Tea (per cup) .25

Iced Tea .35

COFFEE

Coffee .25

Iced Coffee .35

## Chinese Specials

### Appetizers

Egg Rolls .85 Barbecued Pork .85  
Fried Shrimps .85 Sauted Shrimps, Sweet and Sour .95  
Chicken Livers Brochette .95 Barbecued Spare Ribs (small) .90

### SPECIAL ENTREES

Chicken

Mao Goo Gai Pan .2.80 Fried Spring Chicken, Chinese Style .2.35  
Chow Gai Kew .2.95 with Mushrooms .2.50  
Hong Yen Gai Din .2.95 with Pineapple Sauce .2.50  
Fried Boneless Spring Chicken .2.75 Chinese Roast Duck .2.00  
Chicken Curry, Tienhsin .2.50 Subgum Chicken Gai Din .2.75  
Chicken Livers with Mushrooms and Fresh Peas .2.50  
Woh Sui Ap (Braised Duckling, Mushrooms and Almonds) .2.95

### Beef

Breaded Beef with Snow Pea Pods .2.50 Mushroom Chow Yuk .2.50  
with Oyster Sauce .2.25 Pepper Steak .2.15  
Dowell See Piquet (Snow Peas with Black Beans and Slight Garlic Flavor) .2.25 with Mushrooms .2.35  
with Tomato .2.35  
Stock Kow (Steak cubed with Bamboo Shoots, Snow Peas and Mushrooms) .3.55

### Seafood

Lobster Cantonese .3.35 Breaded Fried Jumbo Shrimps .2.00  
Shrimp Almond Din .2.20 Hang Kow (Shrimp Curry) .2.20  
Jumbo Florida Shrimps, Lobster Sauce .2.15 Lobster Curried .3.35  
Long Hor Din (Diced Lobster with Vegetables and Almonds) .3.35  
Long Hor Kew (Live Maine Lobster with Chinese Vegetables) .3.35  
Hang Kow (Butterfly Shrimps with Chinese Vegetables) .2.35

### Pork Specialties

Breaded Spare Ribs (large portion) .7.75 Charcoal Dow Foo .1.85  
Sweet and Sour Pork (boneless) .2.00 Fried Won Ton, Sweet and Sour .2.20  
Dowell See Piquet (Snow Peas with Black Beans and Slight Garlic Flavor) .1.95  
Subgum Ribs, Breaded, Sweet and Sour .1.95  
Charsee Bok Toy (Chinese Vegetables with Breaded Pork) .1.95  
Charsee Din (Breaded Pork, Vegetables and Almonds) .2.05

### Chow Mein

Chicken Chow Mein .1.95 Shrimp Chow Mein .1.90  
Subgum Chicken Chow Mein .2.50 Chicken Chow Mein with Mushrooms .2.20  
China Doll Special Chow Mein .2.75 Qui For Chow Mein .2.50  
Lobster Chow Mein .2.20 Chicken Liver Chow Mein .2.20  
Chicken Chow Mein, Cantonese with Water Chestnuts and Bamboo Shoots .2.60

### Chop Suey

Chicken Liver, Chop Suey .2.05 Mushroom Chop Suey .1.85  
Chicken Chop Suey .1.95 Beef Chop Suey (Fine Cut) .1.85  
Shrimp Chop Suey .1.90 Subgum Shrimp Chop Suey .1.90  
Subgum Chicken Chop Suey, Almonds .2.20 Subgum Lobster Chop Suey .2.35  
Lobster Chop Suey with Water Chestnuts and Bamboo Shoots .2.35

### Eggs

Subgum Egg Foo Yong .1.80 Shrimp Egg Foo Yong .1.75  
Chicken Egg Foo Yong .1.85 Lobster Egg Foo Yong .2.25  
Roast Pork Egg Foo Yong .1.80 Char-Suee Din, Cantonese .2.05

### Rice

Fried Rice with Lobster .1.90 Fried Rice with Shrimps .1.60  
with Roast Pork .1.50 Fried Rice, China Doll .1.75  
with Chicken .1.60 Boiled Rice .40

Our ceiling prices are in accordance with provisions of price control act.



## Dinner

PRICE OF ENTREE INCLUDES  
CHOICE OF APPETIZER OR SOUP, DESSERT AND BEVERAGE

(CHOICE OF ONE)

*Fruit Cup or Tomato Juice*  
*Chicken Broth or Chicken Noodle Soup*

*Filet of Sole with Tartar Sauce 2 50*  
*Lobster Chow Mein 2 60*  
*Chicken Chow Mein 2 50*  
*Shrimp Chop Suey 2 50*  
*Chopped Sirloin Steak 2 25*  
*Roast Chicken 2 75*  
*Pepper Steak with Tomatoes 2 75*

(POTATOES AND VEGETABLE WITH AMERICAN DISHES ONLY)

*Ice Cream or Almond Cookies*

*Tea or Coffee*

### AMERICAN MENU

#### EGGS

Spanish Omelet	.45	Two Eggs, Any Style	.35
Ham or Jelly Omelet	.45	Ham or Bacon and Eggs	.50

#### SALADS

Chicken Salad	.65	Fruit Salad	.50
Vegetable Salad	.50	Shrimp Salad	.60
Fresh Lobster Salad	.100	Tuna fish or Salmon Salad	.50
Crobsmeat Salad	.65	Lettuce and Tomato	.40

#### SANDWICHES

Club Sandwich, 3 Decker	.50	Ham or Bacon Sandwich	.30
Chinese Roast Pork	.30	Lettuce and Tomato	.25
Cheese Sandwich	.25	Chicken Sandwich	.40

SANDWICHES ON TOAST — NO EXTRA CHARGE

#### WINE LIST

##### COCKTAILS AND FANCY DRINKS

Bamboo Cocktail	.30	Port Flip	.30
Dubonnet and Vermouth Cocktail	.35	Sherry or Port Eggnog	.35
Sherry Flip	.30	Sherry or Port Milk Punch	.30

##### DOMESTIC WINES

SWEET	Glass	DRY	Glass
Port or Sherry	.20	Sauterne	.20
Muscadel	.20	Claret	.20
Tokay	.20	Burgundy	.20
Dubonnet	.20	Riesling	.20

##### IMPORTED WINES AND VERMOUTHS

Glass	Glass
Invalid Port (Fonseca)	.25
Pale Dry Sherry (Fernandez)	.25

MINERAL WATERS			
Trommer's White Label	Bottle .20	Canada Dry Ginger Ale	Bottle .25
Budweiser	Bottle .20	White Rock Water	Bottle .25

The management is bending all its efforts to please their customers. In case of any inattention on the part of our employees, please report to the manager.

In order to maintain a high standard of efficiency, the management is giving particular attention in selecting experienced waiters and expert chefs to give you satisfactory service.

We purchase the highest quality food products and enrich our meals with the best imported and domestic ingredients.

We will appreciate your suggestions and constructive criticism.

Special attention given to banquets, bridge parties and social functions.

Chinese

Village Restaurant

SPECIALIZING IN REAL  
CHINESE DISHES

ALSO  
AMERICAN DISHES

•  
SPECIAL LUNCHEONS  
10:30 A. M. to 4:30 P. M.

•  
SPECIAL DINNERS  
5 P. M. to 11:30 P. M.

•  
Open from 10:30 A. M.  
to 1 A. M.  
Saturdays to 2 A. M.



141-5 WEST 33rd STREET  
Opposite Pennsylvania Hotel  
NEW YORK CITY

Telephone:  
CHickering 4-9793

Entrance also at 34th Street thru Penn. Arcade Building

## CHINESE MENU

Delicious Egg Rolls ..... 35 Old Fashioned Barbecued Pork ..... 45  
Fried Wonton (Krepelach) with Sauce SO

### SOUP

Chinese Green Vegetable 30 for 2 SO Yat Gar Mein ..... 35  
Bean Cake w. Vegetable ..... 30 " SO Chicken Yat Gar Mein ..... 45  
Chop Suey Soup w. Egg ..... 30 " SO Chicken Wai Mein ..... 35  
Wonton Vegetable ..... 30 " SO Vegetable Soup ..... 15  
Roast Pork Wonton (Krepelach) ..... 40 Chicken Mushrooms ..... 30  
Shredded Chicken Wonton ..... 50 Chicken Noodle Soup or Rice ..... 15

### CHOW MEIN

Plain Chow Mein ..... 45 Beef Chow Mein ..... 60  
Chicken Chow Mein ..... 60 Chow Mein Chinese Village Special 15  
Fresh Shrimp Chow Mein ..... 60 Subgum Chicken Chow Mein ..... 30  
Live Lobster Chow Mein ..... 125 Vegetable Chow Mein ..... 65  
Any Above Orders with Almonds, Walnuts, Green Pepper, Tomato or Pineapple 10c. extra  
With Mushrooms 15c. extra

### CHOP SUEY

Chicken Chop Suey ..... 65 Beef or Veal Chop Suey ..... 55  
Subgum Chicken Chop Suey ..... 85 Subgum Chop Suey ..... 65  
Fine Cut Chicken Chop Suey ..... 80 Pepper Steak ..... 75  
Goo Goo Guy Pon, White Meat ..... 110 Pork with Pepper ..... 75  
Pork Chop Suey ..... 50 Pork or Beef with Onions ..... 55  
Chicago Chop Suey ..... 75 Beef or Pork with Pepper  
Fresh Shrimp Chop Suey ..... 60 and Tomato ..... 85  
Lobster Chop Suey ..... 100 Beef or Pork with  
Chicken Chop Suey ..... 75 Bean Sprouts ..... 55  
Chinese Village Special ..... 85 Beef or Pork with Mushrooms ..... 85  
Mushroom Chop Suey ..... 70 Vegetable Chop Suey ..... 55

### EGG FOO YOUNG (Omelette)

Roast Pork Foo Young ..... 55 Fresh Shrimp Foo Young ..... 65  
Chicken Foo Young ..... 75 Live Lobster Foo Young ..... 90  
Subgum Chicken Foo Young ..... 90

### RICE

Roast Pork Fried Rice ..... 45 Plain Bailed Rice ..... 10  
Chicken Fried Rice ..... 60 Beef or Pork and Tomato Rice ..... 60  
Fresh Shrimp Fried Rice ..... 50 Beef Rice, Oyster Sauce ..... 65  
Subgum Fried Rice ..... 65 Yan Chow Fried Rice ..... 85

ANY SINGLE ORDER SERVED FOR TWO CHARGED 15c. EXTRA

ORDERS SOLICITED TO BE TAKEN OUT

All prices are our ceiling prices or below. By QPA regulation, our ceilings are based on our highest prices from April 4th to 10th, 1943. Our menus or price lists for that week are available for your inspection.

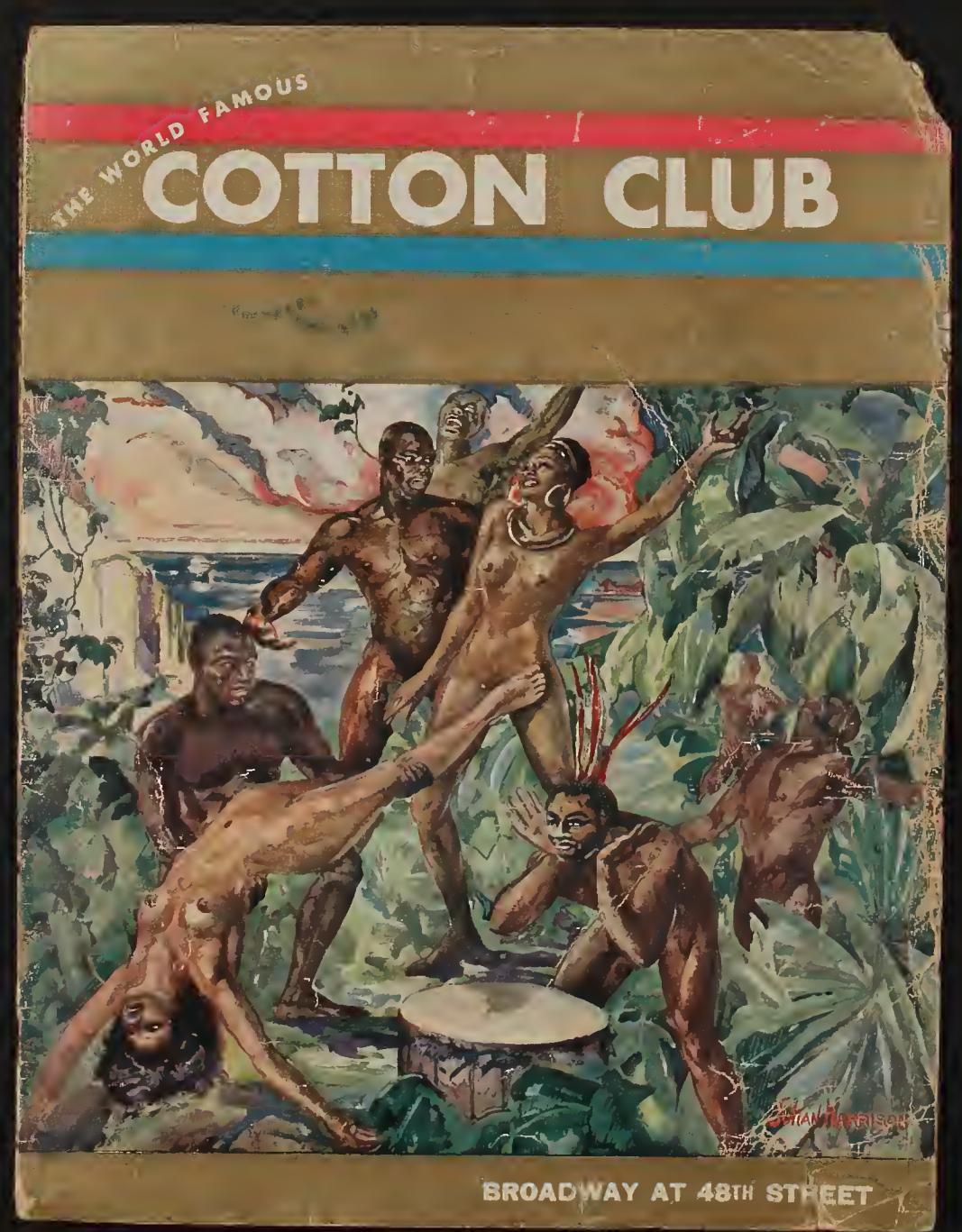
## Suggestions of Real Chinese Dishes

Pork Chow Mein, Canton Style ..... BS  
Chicken Chow Mein ..... 1.00  
Shrimp Chow Mein ..... .95  
Fried Lobster, Canton Style ..... 1.25  
Fried Shrimps, Lobster Sauce ..... .80  
Fried Shrimps (in shell or without), Oyster Sauce ..... .65  
Shrimps with Chinese Vegetable ..... .65  
Breaded Shrimps, Sweet and Pungent Sauce ..... .85  
Wor-Dip Har ..... 1.15  
(Breaded shrimps, wrapped fancy bacon)  
Shrimps with String Beans or Bean Sprouts ..... .65  
Shrimps with Bean Cakes ..... .65  
Steamed or Fried Fish with Bean Sauce ..... .65  
Fried Fish with Tomato ..... .65  
Hong Shu Yu ..... 1.00  
(Fried fish, shredded vegetable)  
Sweet and Pungent Fish ..... 1.00  
Chow Yu Pan ..... .85  
Har Foo Young ..... .75  
Char Shu Foo Young ..... .65  
(Shredded roast pork with scrambled eggs)  
Steamed Dow Foo ..... .75  
Bean cakes stuffed with meat and shrimps  
Chow Min Young ..... .85  
(Shredded lamb fried with varied vegetables)  
Almond Char Shu Ding ..... .85  
(Diced roast pork with almonds, vegetable and mushrooms)  
Char Shu Bock Choy ..... .70  
(Roast pork, Chinese vegetables)

Gar Yen Har Kew (Breaded Shrimps with Nuts, Oyster Sauce) ..... 1.25  
Pepper Steak with Black Bean Sauce ..... .75  
Hor Ban with Chinese Vegetables or Bean Sprouts ..... .85  
Yai Kew (Fish Ball with Chinese Vegetable or Bean Sprouts) ..... 1.00  
Breaded Jumbo Shrimps (Chinese Style with Hoi Sen Sauce) ..... .75  
Fried Wonton (Krepelach) in Sweet and Sour Sauce ..... .65  
Spare Ribs with Black Beans or Tomato Sauce ..... .65  
Beef with Snow Peas ..... .85  
Bar Lar Guy Wew (Breaded Chicken with Pineapple ..... 1.50  
Sweet and Pungent Duck (Barbecued Boneless Duckling with Sweet and Pungent Sauce) ..... 1.45

FOR ANY SPECIAL COOKING, PLEASE INSTRUCT YOUR WAITER

WE ARE NOT RESPONSIBLE FOR ANY ARTICLE UNLESS CHECKED



THE WORLD FAMOUS  
**COTTON CLUB**

BROADWAY & 48th ST., N.Y.C. LAck 4-7300

HERMAN STARK, DIRECTOR

FIRE NOTICE: Look around now and choose the nearest exit to your seat. In case of fire, walk (not run) to that exit. Do not try to beat your neighbor to the street.

JOHN J. McELIGOTT, Fire Chief and Commissioner.

BEGINNING  
THURSDAY EVENING  
SEPTEMBER 24, 1936

REVUE STARTS  
7:30 P. M. - MIDNIGHT  
2:00 A. M.

THE COTTON CLUB

Presents

DAN HEALY'S

**COTTON CLUB PARADE**

27th EDITION

BOOK, LYRICS AND MUSIC BY  
BENNY DAVIS AND J. FRED COOTS

PRODUCTION AND DANCES BY  
CLARENCE ROBINSON

FEATURING

**CAB CALLOWAY**

AVIS ANDREWS BERRY BROS.

KATHERINE PERRY

WHYTE'S MANIACS TRAMP BAND

BILL BAILEY

SUBSTITUTING FOR BILL ROBINSON WHO HAS BEEN CALLED TO  
HOLLYWOOD TO MAKE A PICTURE WITH SHIRLEY TEMPLE

ANNE LEWIS

HENRI WESSELS

Dynamite Hooker

Bahama Dancers

Wen Talberts Choir

Broadway Jones

KALOAH

CAB CALLOWAY AND COTTON CLUB ORCHESTRA

ARTHUR DAVY AND HIS ORCHESTRA

50 Sepian Stars 50 Copper Colored Gals

ENTIRE ROOM CONCEIVED AND DECORATED

BY

JULIAN HARRISON

PROGRAM ON LAST PAGE

## Wine List

CHAMPAGNES		COGNAC — BRANDY		RYE WHISKIES (American)	
Chas. Haidstock, Extra Dry	(1926)	Qts.	Pts.	Pony	Drink
Bollinger Brut	(1928)	12.00	6.50	Oterd ***	.75
Piper Heidsieck	(1926)	12.00	6.50	Planet ***	.75
Lanson, Extra Dry	(1926)	10.00	5.50	Remy Martin ***	.75
Pommery, Grand Dry	(1926)	12.00		Remy Martin V.S.O.P.	
Pommery, Grand Brut	(1926)	12.00		40 Yrs.	1.00
G. H. Mumm Gordon Rouge	(1926-1928)	12.00	6.50	Remy Martin, 12 Yrs.	.75
Louis Roederer	(1926-1928)	12.00	6.50	Marelli ***	.75
Poi Roger	(1926)	12.00	6.50	Hennessy ***	.75
Veuve Clicquot, Yellow Label	(1926)	12.00	6.50	Courvoisier V.O., 20 Yrs.	.85
Moet & Chandon, White Seal	(1928)	12.00	6.50	Napoleon 70 Yrs.	
Moet & Chandon, Imperial Crown	(1928)	10.00	5.50	Bardinet	1.00
Ernest Irony	(1928)	12.00	6.50	Monnet	.75
Heidsieck Monopole	(1928)	10.00	5.50		
Delback, Extra Dry	(1923)	10.00	5.50		
SPARKLING BURGUNDIES		LIQUEURS		LIQUEURS	
		Qts.	Pts.	Pony	Frappé
Chauvet Red Cap		8.50	5.00	Rock & Rye	.75
Caves du Val d'Or		7.00		Curaçao, Orange	.75
Pierre Ponnale		7.00		Benedictine	.75
Sichal's Spa Red Cap		7.00	4.00	Cointreau	.75
SAUTERNES Imported		Qts.	Pts.	Apricot Brandy	.75
Sauterne (8 & G)		5.00	3.00	Grand Marnier	.75
Haut Sauterne (8 & G)		5.50	3.50	Châtreuse, Green & Yellow	.75
Graves (8 & G)		5.00	3.00	Creme de Menthe, Green & White	.75
Barzac		5.00	3.00	Blackberry Brandy	.75
Bordeaux Blanc		5.00	3.00	Creme de Cacao	.75
RED BORDEAUX (Imported Claret)		Qts.	Pts.	Kummel	.75
Pontet Canet (8 & G)		5.00	3.50	Cherry Brandy	.75
Medoc		4.00	2.25	Anisette	.75
Margaux		4.50	2.50	Creme de Yvette	.75
St. Julien		4.50	2.50	Paach Brandy	.75
St. Emilion		4.00	2.25	Pernod	.75
RED BURGUNDIES (Still)		SCOTCH WHISKIES		SCOTCH WHISKIES	
Pommard (8 & G)		5.50	3.50	Whiteley's King's Ransom	.85
Bordeaux, Superior		4.00	2.25	Whiteley's House of Lords	.75
Macon		4.50	2.50	Barclay's, 8 yrs. old	.75
Beaune		5.50	3.50	Kintore	.75
WHITE BURGUNDIES (Still)		Qts.	Pts.	White Horse	.75
Chablis (8 & G)		5.50	3.50	Vat 69	.75
Chassagne Montrachet		5.00	3.00	Haig & Haig 5 Star	.75
TOKAY WINE		Qts.	Pts.	Haig & Haig Pinch	.85
Tokay Wine	3.50	Chianti (Brolio)	4.50	Cutty Sark	.75
Stamorodni	5.00			St. James	.85
COCKTAILS		Qts.	Pts.	No Plus Ultra	.85
Champagne Cocktail	1.00	Sloe Gin Fizz	.75	Highland Nectar	.75
Ronfina Daquiri	.75	Sloe Gin Rickey	.75	Johnnny Walker, Black Label	.85
(West Indies Style)		Claret Fizz	.75	Ballantine	.75
Bronx	.75	Gin Daisy	.75	Black & White	.75
Clover Club	.75	Gin Fizz	.75	Peter Buchanan	.75
Alexander	.75	Golden Fizz	.75	King George	.75
Bacardi	.75	Silver Fizz	.75	Taschers Highland Cream	.75
Deisquiri	.75	Gin Rickey	.75	Martins V.V.O.	.75
Dubonnet	.75	Mint Julep	.85	Dawars, White Label	.75
Manhattan	.75	New Orleans Fizz	.85	Long John	.75
Jack Rose	.75	Sherry Cobbler	.85	Buchanan, Oval	.75
Marlini	.75	Sherry Flip	.75		
Orange Blossom	.75	Tom Collins	.75	WHISKIES (Bonded)	
Sassaric	.75	Whiskey Punch	.85	Barclay's Royal Canadian	.85
Side Car	.75	Whiskey Sour	.75	Old Schenley	.85
Shinger	.75	Horses Neck	.75	Kentucky Tavern, 18 yrs.	.85
Pink Lady	.75	Lemonade	.75	Old Crow	.85
Rum Sarthe	.75	Orangeade	.75	Mt. Vernon, 4 1/2 yrs.	.75
Old Fashioned,		Claret Lemonade	.75	Mt. Vernon, 12 yrs.	.85
Canadian or		Planters Punch	.85	Old Taylor	.85
American Bonded	.85	Gin Buck	.75	Old Overholt	.85
Old Fashioned, Blended				Old Grandad	.85
Old Fashioned,				Saagarm's V.O.	.85
Whiskey	.75			Seagram's, Ancient	.75
				Seagram's, Bourbon	.75
				Canadian Club	.85
				Seagram's, Pedigree	.85
				Old Dougherty	.85
				Bourbon DeLuxe, 16 yrs.	.85
FANCY MIXED DRINKS		IRISH WHISKIES		MINERAL WATERS	
Champagne Cocktail	1.00	Sloe Gin Fizz	.75	E. & J. Burke's	.75
Ronfina Daquiri	.75	Sloe Gin Rickey	.75	Old Bushmills	.75
(West Indies Style)		Claret Fizz	.75	Jamesons, 10 Yrs.	.75
Bronx	.75	Gin Daisy	.75	George Roe	.75
Clover Club	.75	Gin Fizz	.75		
Alexander	.75	Golden Fizz	.75		
Bacardi	.75	Silver Fizz	.75		
Deisquiri	.75	Gin Rickey	.75		
Dubonnet	.75	Mint Julep	.85		
Manhattan	.75	New Orleans Fizz	.85		
Jack Rose	.75	Sherry Cobbler	.85		
Marlini	.75	Sherry Flip	.75		
Orange Blossom	.75	Tom Collins	.75		
Sassaric	.75	Whiskey Punch	.85		
Side Car	.75	Whiskey Sour	.75		
Shinger	.75	Horses Neck	.75		
Pink Lady	.75	Lemonade	.75		
Rum Sarthe	.75	Orangeade	.75		
Old Fashioned,		Claret Lemonade	.75		
Canadian or		Planters Punch	.85		
American Bonded	.85	Gin Buck	.75		
Old Fashioned, Blended					
Old Fashioned,					
Whiskey	.75				

## *Supper Menu*

## PROGRAM

OVERTURE ..... CAB CALLOWAY AND ORCHESTRA  
OPENING—"CLASS"  
CAB CALLOWAY — BILL BAILEY  
with HENRI WESSELS AND ENSEMBLE  
"BLACK MAGIC" ..... DYNAMITE HOOKER  
"THERE'S LOVE IN MY HEART" ..... AVIS ANDREWS  
"ALABAMA BARBECUE"  
BROADWAY JONES - WEN TALBERT CHOIR  
with WHYTE'S MANIACS AND ENSEMBLE  
SPECIALTY ..... HENRI WESSELS  
SPECIALTY ..... ANNE LEWIS  
"COPPER COLORED GAL"  
CAB CALLOWAY — BILL BAILEY  
and the COPPER COLORED GALS  
SPECIALTY ..... BERRY BROTHERS  
"FRISCO FLO" ..... CAB CALLOWAY AND CHOIR  
"THE JUNGLE JINGLE"  
KALOAH - ANNE LEWIS and HENRI WESSELS  
with the BAHAMA DANCERS AND ENSEMBLE  
"IM AT THE MERCY OF LOVE" ..... KATHERINE PERRY  
SPECIALTY ..... BILL BAILEY  
"DOIN' THE SUSI-Q" —(The new dance craze) ..... BILL BAILEY AND ENSEMBLE  
"SWINGTIME ON THE SWANEE" ..... TRAMP BAND  
GRAND FINALE ..... CAB CALLOWAY  
"THE WEDDIN' OF MR. & MRS. SWING" ..... AVIS ANDREWS—Bride  
HENRI WESSELS—Groom  
BROADWAY JONES—Deacon and  
the Entire Company  
REPRISE ..... ENTIRE COMPANY

Costumes Executed by VERONICA  
Designed by BILLY WEAVER  
Orchestrations by Will Vodery  
Musical Score published by Mills Music, Inc.  
Shoes by BEN & SALLY  
Press Relations—HARRY SOBOL

